

DIAMONDHEAD FESTIVAL AND BBQ COMPETITION

November 13, 2021

10am to 7pm

Rules for Professional BBQ Competition

1. Registration Information

- a. The event is organized by the City of Diamondhead.
- b. The Festival and Competition will take place on Airport Drive on the southside of Diamondhead just west of the Diamondhead Marina from 10am to 7pm.
- c. There will be a prayer service from 10am to 11am to honor our veterans and military families before the festivities get started.
- d. Music, food and drinks will be available at 11am.
- e. There are no refunds of registration fee provided to the teams for any reason.
- f. Confirmation of the team registration will be emailed to the team captain once the application is received and processed by the event organizers.
- g. Applications are accepted on a space-available basis. Submission of an application does not guarantee booth space.
- h. Registration deadline is Monday, November 8, 2021 at 5pm.
- i. Booth locations will be assigned by the event organizers. Teams can request their top 3 booth locations. This will be assigned on a first come first serve basis as completed applications are received and processed.
- j. Each team consists of a chief cook (Pit Master) and as many assistants as chief deems necessary.
- k. A chief cook or assistant may NOT enter more than one team.
- l. Due to the magnitude of this festival, it is impossible to schedule a rain date or indoor alternative site.
- m. Teams are encouraged to sell their BBQ items to the public, but this is not required.
- n. The team captain, chief cook and assistants agree to read, understand, and abide by the rules and regulations of the BBQ competition. All participants waive and release any and all rights and claims for any damage they may have against the City of Diamondhead or its agents, successors, sponsors, and assigns for any and all injuries suffered by himself, the team or guests in this event. Further, all participants grant full permission to the event organizers and any other agent authorized by this event's organizers to use any photographs, videotapes, motion pictures, recordings, or any other record of this event for any legitimate purpose.
- o. The decision and interpretation of the rules and regulations are at the discretion of the event organizer. Their decisions and interpretations are final.
- p. Check-in: Teams may check in at the Festival Information Tent on Friday between 12pm and 7pm.
- q. Event organizers will provide host a sponsor party on Friday from 6pm-9pm on the festival grounds with food, music, and drinks. All teams are invited to attend at no cost.
- r. Vendors assume responsibility for collecting, tabulating, and reporting 7% MS State sales tax. IT IS VENDORS RESPONSIBILITY to turn in your sales tax form and sales taxes collected to the Festival Information Booth no later than 8pm on Saturday. All vendors must turn in a form that is sent to the MS Department of Revenue.

- s. Vendors must accept the festival “BBQ Bucks” given to sponsors and will be reimbursed upon checkout and submission of sales tax reporting form.

2. Safety Information

- a. Diamondhead Police will be patrolling the festival on Friday and Saturday.
- b. No cars will be allowed to park on festival grounds. There is designated parking for teams across the street on Airport Drive.
- c. No open pits or holes are permitted. Fires may not be built on the ground.
- d. Teams must adhere to all electrical, fire, and other codes whether city, county, state or federal.
- e. **Each team is required to have a fire extinguisher within the assigned space at all times.**
- f. All tents must be properly secured at all times.
- g. The privilege to sell or give away **any and all beverages** (which shall include but not be limited to beer, water, soft drinks) belongs **solely** to the festival organizer. Under no circumstances are alcoholic beverages to be distributed to the public by contestants or guests.
- h. The use of any tobacco products while handling or cooking food is strictly prohibited.
- i. Please use alcohol responsibly. Intoxication may result in disqualification and ejection from the festival grounds.
- j. Work area shall be sanitized with bleach and water (1 cap of bleach per gallon of water).
- k. Each team will provide a separate container for washing, rinsing, and sanitizing of utensils.
- l. All team members must always wear shirts and shoes in the cooking area.
- m. Each team is responsible for having a first-aid kit within the assigned cooking space.
- n. Each team should have hand sanitizer on hand. If you are selling to the public, this should be available for public use as well.

3. Booth Information for Teams

- a. Each team is assigned a cooking space/booth. Booth size is 20 ft x 50 ft.
- b. Pits, cookers, props, trailers, motor homes, generators, and tents shall not exceed the boundaries of team’s assigned cooking space. No exceptions!
- c. Electricity will be provided for the teams at this event. There will be one (1) outlet that is 20 amp for each team. Teams will need to provide their own extension cord(s). A small, quiet generator may be used by each team.
- d. Organizers will provide shared water at the festival grounds for teams to access. Teams will need to provide their own water hose to connect. The connection will be right behind the team.
- e. Teams shall provide needed equipment, work surfaces, supplies, aluminum foil, meat, fans, tents, chairs, tables, and garbage cans (with garbage bags).
- f. The use of a single pit (cooking devise) used by more than one team is prohibited.
- g. Cook fires shall be of wood, wood pellets, or charcoal. Electrical accessories such as spits, augers, or forced draft are permitted. Use of gas or auxiliary heat source is prohibited.
- h. RVs and campers are allowed, but it must fit inside the designed booth space. This is a “dry camp”, and the RV and campers must be fully contained. The nearest sewerage dump site is on I-10, Exit 2 at the Mississippi rest stop. There is no dumping available on festival grounds.
- i. Foul, abusive, or unacceptable language by a team, its members and/or guests is prohibited.
- j. Excessive noise generated by speakers is prohibited.
- k. A quiet time will be in force between Friday at 11pm and Saturday at 7am.
- l. If you are selling food to the public, you must keep your booth open from 11am to 7pm.
- m. No team equipment is allowed to leave festival grounds until 7pm for the safety of our guests.

- n. Teams will take all steps necessary to protect and safeguard the premises of the site from damage, vandalism, extra-ordinary wear and tear, or other adverse effects caused by or arising out of the conduct on the part of the team and the agents and employees of the team in the course of setting up, removing and participating in the competition.
- o. Upon completion of the festival, all garbage must be disposed of in the dumpster provided. Leave space like you found it: CLEAN.

4. Food Preparation Information

- a. Teams are responsible for providing their own ingredients.
- b. Barbeque is defined by the event organizer as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire as the cook sees fit.
- c. Parboiling and/or deep-frying competition meat is not allowed.
- d. Competition meats shall be inspected by the Official Meat Inspector, and inspections are performed soon after check in.
- e. Once meat has been inspected, it must not leave the team's assigned cooking area.
- f. Do not apply rubs, marinating sauce, etc. until meat inspection is completed.
- g. All meat must start out raw, and no pre-seasoned meat is allowed.
- h. Trimming meat prior to arrival and before meat inspection is allowed.
- i. Each team shall prepare and cook all foods within its assigned space. No exceptions!

5. The four meat categories for teams competing in the Professional division.

- a. Chicken – Chicken includes Cornish Hen and Kosher Chicken
- b. Pork Ribs – Ribs shall include the bone. Country style ribs are prohibited.
- c. Pork – Pork is defined as Boston Butt, Picnic or Whole Shoulder, weighing a minimum of 4 lbs.
- d. Beef Brisket – May be whole brisket, flat, or point. Corned beef is not allowed.

6. Judging Times for Each of the Meat Categories for the Professional Division

- a. Chicken: 12pm
- b. Pork Ribs: 1pm
- c. Pork: 2pm
- d. Beef Brisket: 3pm

7. Competition and Judging Information for Professional Division.

- a. Criteria for judging are: (1) Appearance, (2) Tenderness/Texture, and (3) Taste.
- b. The scoring system is from 9 (Excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point. A score of one (1) is a disqualification and requires approval by contest representative. The weighing factors for the point system are as follows:
 - i. Appearance: .5714
 - ii. Taste: 2.2858
 - iii. Tenderness/Texture: 1.1428
- c. Each contestant must submit at least six (6) portions of meat in an approved unmarked container. Organizers will provide 9"x 9" regulation "turn in trays" to each team for each of the four categories.
- d. A representative from the team must bring an entry for judging at the listed times above to the Judges Tent. There is a ten-minute window of opportunity to submit entries (five minutes before the hour and five minutes after the hour). No entry will be accepted before or after the designated time. Failure to submit an entry in a category during the designated time will result

in disqualification for that category. Under-cooked chicken in any portion of an entry is an automatic disqualification in that category.

- e. Ribs must be submitted with the meat on the bone, and the ribs must be separated (individual ribs, 6 per container). Chicken must be submitted on the bone; 6 thighs. Brisket must be submitted sliced – 6 slices per container. You must cook in all four (4) categories to be eligible for “Grand Champion” and “Reserve Champion” of the competition.
- f. A team representative must pick up containers at the Judges Tent between 9am and 10am. You will receive one container for each meat.
- g. Entries in each category must be submitted in the containers provided. These containers will have a number assigned by contest officials. Except for this number, marking the container in a way to make it uniquely identifiable to the team is prohibited. Toothpicks, skewers, stuffing, or other foreign materials within the container are also prohibited and may result in disqualification in the Appearance criteria. However, a single layer of aluminum foil (provided by the griller) may be used to line the inside bottom of the container to keep the entry warm.
- h. Garnishments are prohibited, and sauce is optional. Sauces must be directly applied to the meat and not pooled or puddled in the container. Side-sauce cups or containers are not permitted in the turn-in container.
- i. Marking, branding, or presenting the competition meat in a way to make it uniquely identifiable to the team is prohibited.

8. Trophies and Prize Money

- a. Trophies will be awarded for 1st, 2nd and 3rd place in each category in addition to the Grand Champion and Reserve Champion. The winners will have the highest combined scores in the four meat categories.
- b. Prize money for the Professional Division will be awarded to winners as follows: 1st place (\$200); 2nd place (\$125) and 3rd place (\$100) in each category in addition to the Grand Champion (\$500) and Reserve Champion (\$300). A total of \$2,500 in prize money will be distributed to the winners.
- c. Disqualification of any team from any competition category (or the competition as a whole) is at the sole discretion of the event organizers, and decisions are final.

9. For information about the event, contact Diamondhead City Hall at 228-222-4626 or email BBQ@diamondhead.ms.gov.